

Amazing Chocolate Brownies

You will be the hit of the Party, when you bring these brownies. Rich, fudgy, with a lingering flavor of Orange. Top them as you like with more chocolate shavings, powdered sugar or nuts!

½ cup unbleached all-purpose flour
¾ cup unsweetened cocoa powder
1 teaspoon kosher salt
2 large eggs
1 ¼ cups granulated sugar
½ cup More Than Olives Blood Orange Olive Oil*
2 teaspoons pure vanilla extract
Optional- chopped nuts, chocolate chunks

Heat your oven to 325 degrees and position a rack in the center of the oven.

Brush an 8-inch square baking pan with More Than Olives Blood Orange Olive Oil. Cut a piece of parchment paper to fit just the bottom of the dish, place it and lightly oil that also.

Sift the flour, cocoa and salt into a bowl.

In a mixer fitted with the paddle attachment set to medium speed, beat the eggs for a minute. Increase the speed to medium-high while adding the sugar into the bowl ½ cup at a time. Beat until incorporated and the eggs are pale, thick, and creamy.

Decrease mixer speed and slowly add the More Than Olives Blood Orange Olive Oil in a thin stream. Add the vanilla extract. Mix again to incorporate.

Stir the flour mixture into the egg mixture, in 3 or 4 batches. Mix until just incorporated, do not over blend, scraping down the bowl as needed.

Pour the batter into the prepared baking dish. Sprinkle the top with any additions, such as nuts, chocolate chunks.

Bake 30- 35 minutes, or until a toothpick inserted into the center of the brownies comes out mostly dry.

Cool the pan on a rack before cutting into serving pieces.

Don't have time to bake these from scratch? No problem!

Purchase a fudge or dark chocolate brownie mix and use our MTO Blood Orange Olive Oil in place of the vegetable oil the box calls for.

*Plus a little extra for baking pan